

## Philippe Cheron, Chambolle Musigny, Les Quarante Ouvrées

- A Burgundy lover's dream—a first glimpse of the region's newest domaine showcasing his terroirs to the world
- From the lieu-dits Condemennes and Clos des Ormes, village-level sites just below the 1er Cru, Les Charmes
  - Rare opportunity to access some of the most renowned terroirs at village level pricing

### The Producer

It is rare to find a brand new domaine in Burgundy with premium vineyards and a talented vigneron in charge. The region is in such worldwide demand that it seems that every inch of land and every bottle of wine is spoken for many times over. So when we heard that M. Philippe Cheron recently started his new domaine with prime sites in the Cote du Nuits, we knew it would be something big. M. Cheron has a unique combination of experience, talent and opportunity to begin this exciting new venture. We have been selected to present these wines for the first time in the US and are excited to share them with.

Philippe Cheron is a Burgundian with a long family history in wine. Having earned an engineering degree prior to his enology studies at Lycee Viticole de Beaune, Cheron demonstrates his technical attention to detail in his winemaking. He began his winemaking career in his family estate Domaine du Grand Montmirail in Gigondas. He later moved back to the family estate in Burgundy in the mid 1990s to be in charge of their negociant business in Gevrey, where he became intimately familiar with the terroirs from the Côte de Nuits and making wine for around 10 years.

It was his next position, at Domaine Jean-Claude Belland (Adrien Belland) in Santenay where Cheron made his reputation. Until Cheron joined as general manager in 2006, Domaine Belland had underperformed despite holding top sites in the Cote de Beaune (including several parcels in Corton). Cheron brought a new, respectfully modern mentality to the domaine with small picking bins, extensive sorting, cool fermentations, a renovated winery featuring gravity flow transfers and a modern barrel regime. All of these changes dramatically improved the quality and won acclaim. After several successful vintages the Domaine was sold and Cheron was replaced by new ownership in 2010.

As luck would have it, that very year, long term lease agreements of his grandfather's estate (Dom. Paul Misset) expired and Philippe gained possession of land. Among the holdings were several small plots in Chambolle-Musigny, a prime lieu-dit in Vosne-Romanee and a large plot in the Grand Cru Clos Vougeot. The vineyards featured old vines which had been well tended, so Cheron had the confidence to stake his reputation on a new label and started working immediately, producing his first vintage that year. The first vintage was released under the name Domaine Paul Misset and sold out immediately, and now the new Domaine Philippe Cheron debuts with the 2011 vintage.

Cheron is a true Vigneron, doing all farming and making the wine. His winemaking style is precise and honest, to present a faithful presentation of the site. The wines are approachable on release yet worthy of substantial cellar aging.

### The Wine

The French term 'ouvrée' refers to the amount of land one man could work in a day. This became a standard unit of measurement in Burgundy. Philippe Cheron's wine Les Quarante Ouvrées consists of 12 parcels located in several climats in Chambolle Musigny totaling around 1.8 hectares of vines. Because of the Napoleonic inheritance laws and centuries of exchanging of vineyards it is not uncommon for vineyards to be chopped into micro-parcels too small to vinify as separate wines. Such is the case with this wine. The majority of the fruit comes from the lieu-dits Condemennes and Clos des Ormes, village-level sites just below the 1er Cru, Les Charmes, on the Musigny side of the village. The wine shares the finesse and class of its neighbors up the slope coming from the famed limestone soils of the village.

Each block is manually harvested and sorted twice, once in the vineyard and once in the winery. After a 10 day cold soak, the wine is fermented for 20 days with natural yeasts, with the cap punched down daily. It is aged on the lees in 50% new oak barrels for 10-14 months before bottling with minimal racking and no fining. The result is a wine approaching 1er Cru in quality but at a village price.



**Region:** Burgundy-Cote d'Or- Cote de Nuits

**Appellation:** Chambolle Musigny

**Vineyards:** Condemennes, Clos des Ormes, other parcels

**Soil:** Bajocian Crinoidal Limestone

**Vines:** 100% Pinot Noir; 2/3 are over 60 years old

**Planting system:** VSP, spur trained and Double Guyot cane

**Vine density and yield:** 12,000 vines/acre, average 38 hl/ha

**Vinification:** Fermented in temperature controlled concrete tanks, transferred to French oak for malo-lactic fermentation and élevage

**Aging:** 10-14 months in barrel, 50% new French oak

**Rating:** Not reviewed yet, 2012 received 92pts from Burgundy Report, Tim Akin, MW